



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Michael Banh
Kimberly Pham
XEE YOO CHINESE FAST FOOD
8614 N 107TH ST
MILWAUKEE, WI

6/17/2010

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-302.11	Case of eggs is being stored on the upper shelf in the reach-in cooler above ready-to-eat foods. Always store raw foods below ready-to-eat foods when stored in the same cooler.	7/1/2010
3-501.17	There is ready-to-eat potentially hazardous foods being stored in the coolers without required datemarking. All ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	7/1/2010
7-207.11	Bottles of medicine are being stored on top of the coolers next to food items. Medicines that are necessary for employees must be stored to prevent contamination of food, equipment, utensils, linens and single-service items.	7/1/2010

Notes:

NOTES:

1. Clean the wire storage racks.
2. De-clutter the tops of the coolers

On 6/17/2010, I served these orders upon Michael Banh
Kimberly Pham by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature